

## Standardized Recipe Multi Grade Group

**Recipe No:**

**RECIPE NAME:**

Grade Group:	Grade Group:	Grade Group:	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes cooling step
Number of Portions:	Number of Portions:	Number of Portions:	
Portion Size:	Portion Size:	Portion Size:	
Serving Utensil:	Serving Utensil:	Serving Utensil:	
Servings per pan:	Servings per pan:	Servings per pan:	

INGREDIENTS		MEASURE		PREPARATION DIRECTIONS
List in order used	Weight	Volume		

<b>Total Yield</b>		<b>Number of Pans:</b>	<b>Equipment (if not specified in procedures above):</b>
<b>Weight:</b>	<b>Measure (vol.):</b>	<b>Pan Size:</b>	

### Meal Component Contribution/Nutrition Analysis Based on Portion Size

<i>Specify the grade group in the columns:</i>	Grade Group:					Grade Group:					Grade Group:				
Meat/Meat Alternate															
Vegetable Subgroups	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O
Fruits															
Grains															
Calories															
Saturated Fat (g)															
Sodium (g)															
Trans Fat															

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D/G= Dark Green   B/P= Beans/Peas (Legumes)   R/O=Red/Orange   S=Starchy   O=Other

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